



# Parking News!



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## Summer Fun!

### Farmer's Market

It's that time of year again. The grass is greener, the weather is getting warmer, the flowers are in bloom. All of these signs point to the beginning of the Farmer's Market. Every Saturday, from May to October, hundreds of people flock to the Haymarket to buy or look at everything from furniture to fresh flowers. You can indulge in samples of baked goods and homemade treats, while enjoying some entertainment from one of Lincoln's many local musicians and performers. In order to make the Market experience more enjoyable, the City of Lincoln offers visitors a special parking rate. Whether you are searching for a pot of geraniums or delicious ostrich meat, you can park in the Haymarket Garage or Iron Horse Lot for a maximum of \$2.00 during the Farmer's Market. Use the money you save and treat yourself!



#### Farmer's Market Schedule

**May-July:**

**May 15, 22, 29**

**June 5, 12, 19, 26**

**July 3, 10, 17, 24, 31**

### Buy Me Some Peanuts and Crackerjacks

The Lincoln Saltdogs home baseball season begins Friday, May 28<sup>th</sup>, with the Saltdogs hosting Kansas City for a four game series. And since it

only costs \$2.00 to park in the Haymarket Garage, for Friday evening, Saturday and Sunday games, you can afford those peanuts and crackerjacks. Be sure to cheer on the Saltdogs on the following dates!

#### Saltdogs Schedule, May-July:

**May**

**Friday, May 28<sup>th</sup>-31<sup>st</sup>: Kansas City**

**June**

**Monday, June 7<sup>th</sup>-June 9<sup>th</sup>: Schaumburg**

**Monday, June 14<sup>th</sup>-17<sup>th</sup>: Joliet**

**Friday, June 18<sup>th</sup>-21<sup>st</sup>: Winnipeg**

**Wednesday, June 23<sup>rd</sup>-June 26<sup>th</sup>: Fargo**

**July**

**Monday, July 12<sup>th</sup>-15<sup>th</sup>: Gary**

**Friday, July 30<sup>th</sup>-August 2<sup>nd</sup>: Joliet**

### Music Is In the Air

Grab your blanket, picnic basket and saxophone because it's almost time for Jazz in June. Every Tuesday evening in June, you can sit amongst works of art in the Sheldon Sculpture garden at 12th and R, and enjoy a free jazz concert. Arrive early for some ice cream or to shop for jewelry at the Jazz in June Market starting at 5 p.m. And you don't have to worry about parking either. The City of Lincoln will be charging only \$3 dollars to park in the Que Place Garage during Jazz in June. Now that's a sweet sounding deal!

### Fourth of July Fireworks

For the second year, the City of Lincoln's Fourth of July celebration will be held at Oak Lake Park. This event includes many attractions, including a



sensational fireworks display taking place after sundown. And you won't have to arrive at sun up just to get a parking space. The City will be offering \$3 pre paid parking at Que Place, Market Place and Haymarket garages, from 4 p.m. to 10 p.m. Park in a garage, avoid the traffic, and enjoy your 4<sup>th</sup> of July!

## **A Taste of Summer**

### **Summer Salsa**

- 4 ears fresh corn kernels
- 4 tomatoes, chopped
- 1 hot yellow banana pepper, chopped
- 2 cloves garlic, minced
- 1 cup chopped green bell pepper
- 1 tablespoon chopped fresh basil
- 1 tablespoon chopped fresh sage
- 1 tablespoon chopped fresh thyme
- 1 lemon, juiced
- 2 teaspoons olive oil

In a large bowl, mix together corn kernels, tomatoes, hot yellow banana pepper, garlic, green bell pepper, basil, sage, thyme, lemon juice and olive oil. Cover and chill in refrigerator at least 1 hour before serving.

### **Marinated Grilled Shrimp**

- 3 cloves garlic, minced
- 1/3 cup olive oil
- 1/4 cup tomato sauce
- 2 tablespoons red wine vinegar
- 2 tablespoons chopped fresh basil
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 2 pounds fresh shrimp, peeled and deveined skewers

In a large mixing bowl, stir together the garlic, olive oil tomato sauce and red wine vinegar until well mixed. Season with basil, salt and cayenne pepper. Add shrimp to the bowl, and stir until evenly coated. Cover, refrigerate for 30 minutes to 1 hour stirring once or twice.

Preheat grill for medium heat and put shrimp on skewers.

Lightly oil grill grate. Cook shrimp on preheated grill for 2 to 3 minutes.

### **Ice Cream Cake**

- 1 (10 inch tube pan) angel food cake
- 2 quarts strawberry ice cream
- 4 cups confectioners' sugar
- 8 ounces cream cheese
- 1/2 pint fresh strawberries

Slice prepared Angel Food cake in half, horizontally. Spread softened strawberry ice cream on bottom layer. Put top layer on top the ice cream. Freeze cake for 45 minutes to an hour

Mix cream cheese and confectioners' sugar until light and fluffy

About 15 minutes before serving, remove cake from freezer and spread cream cheese mixture over top and sides. Garnish with fresh strawberries.

## **In Memory – Dennis Licklitter**

Dennis was a valued employee of Ampco System Parking where he had worked as a cashier at the University Square Garage for the past year. Dennis unexpectedly passed away last month. He was an avid fisherman, dedicated family man and always had a kind word to say. He will be missed by the many that knew him.



## **Employee of the Quarter – Pat Books**

Pat has been selected as the Employee of the Quarter for Ampco System Parking.

The award is based on performance in safety, customer courtesy, appearance and attendance. Pat works full time at the Que Place Garage on evenings and weekends. She is also a full time employee at Bryan LGH and enjoys croquette and other arts and crafts.

For more information on parking,  
please visit us at  
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